



PATENT APPLICATION

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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Group  
Art Unit: 1649

Certificate Under 37 CFR 1.8(a)

Attorney  
Docket No.: CEN0015-01

I hereby certify that this correspondence is being  
deposited with the United States Postal Service as  
first class mail in an envelope addressed to:  
Assistant Commissioner of Patents, Washington,  
D.C. 20231

Applicant: Charles W. Monagle et al.

on April 19, 2002

Invention: GELLING VEGETABLE PROTEIN



Serial No: 10/050,432

Adam F. Cox

Filed: January 15, 2002

Examiner: Unknown

PRELIMINARY AMENDMENT

Assistant Commissioner of Patents  
Washington, D.C. 20231

Sir:

Prior to the examination of the above-identified application, please amend the application  
as follows:

IN THE CLAIMS

Please amend claim 13 as follows:

13. (Amended) A process for obtaining a vegetable native protein product which is  
highly soluble and forms a gel upon mild heat treatment, comprising the steps of:

dispersing a protein material in water around neutral pH to pH 8.3;  
extracting the dispersion;  
removing the insoluble fraction;  
lowering the pH of the supernatant fraction to between about 7.5 and about 5.0;  
neutralizing;  
treating the product; and  
cooling the product.

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